

Lunch - \$15

Meal for two \$15 per person

First course

choose one flatbread or two side salads

Flatbread:

Margherita Flatbread

Italian Sausage Flatbread

Chicken & Roasted Pepper Flatbread

Salads:

Caesar-A traditional Caesar salad of romaine lettuce, croutons and grated Parmesan tossed in Caesar dressing.

Maggianno's-Iceberg and romaine lettuce, crumbled blue cheese, crispy prosciutto and red onions; served with our signature house dressing.

Italian Tossed-Iceberg lettuce, arugula, Kalamata olives, red onions, pepperoncini and garlic croutons; served with an Italian vinaigrette.

Second course

choose two entrees

Benedicts:

Crab Benedict (\$2 upcharge)-Jumbo Lump Crab Cakes, English Muffin, Poached Eggs, Hollandaise Sauce

Meatball Benedict (\$2 upcharge)-English Muffin, Poached Eggs, Oven-Dried Roma Tomatoes, Hollandaise Sauce

Sandwiches:

Chicken Parmesan-Breaded chicken breasts baked with provolone cheese and marinara sauce.

Meatball-English Muffin, Poached Eggs, Oven-Dried Roma Tomatoes, Hollandaise Sauce

Pastas:

Eggplant Parmesan-Sliced eggplant breaded, baked and layered with provolone cheese and marinara sauce.

Braised Beef Pappardelle-Pappardelle pasta served in a creamy tomato steak jus topped with tender braised beef and seasoned breadcrumbs.

Taylor Street Baked Ziti-Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and Parmesan.

Four-Cheese Ravioli (\$2 upcharge)-Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo cream sauce with a touch of marinara.

Mom's Lasagna (\$2 upcharge)-Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce topped with provolone cheese.

Mushroom Ravioli (\$2 upcharge)-

Mushroom-stuffed ravioli baked in an asiago garlic cream sauce.

Third course

choose two mini desserts

Desserts (minis):

Tiramisu-Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings.

Chocolate Zuccotto Bites-Chocolate cake bites with Sambuca chocolate mousse, iced with chocolate frosting and dusted with cocoa powder.

New York Style Cheesecake-New York style ricotta cheesecake topped with fresh berries and whipped cream.

Warm Apple Crostada-Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and a scoop of vanilla bean ice cream.
Gigi's Butter Cake-Brown butter vanilla glazed cake with a mascarpone cream and strawberry garnish

Dinner - \$33

Meal for two \$33 per person

First course

choose one starter or flatbread to share

Flatbread:

Margherita Flatbread

Italian Sausage Flatbread

Chicken & Roasted Pepper Flatbread

Starters:

Stuffed Mushrooms-Mushroom caps stuffed with aglio spinach, Italian cheeses and seasoned breadcrumbs.

Crispy Zucchini-Strips of zucchini hand-battered in Japanese breadcrumbs and fried to a golden brown; served with a zesty lemon aioli.

Calamari Fritte- Crispy calamari served with our marinara sauce

Second course

choose two side salads

Salads:

Caesar-A traditional Caesar salad of romaine lettuce, croutons and grated Parmesan tossed in Caesar dressing.

Maggiano's-Iceberg and romaine lettuce, crumbled blue cheese, crispy prosciutto and red onions; served with our signature house dressing.

Italian Tossed-Iceberg lettuce, arugula, Kalamata olives, red onions, pepperoncini and garlic croutons; served with an Italian vinaigrette.

Third course

choose one pasta to share

Pastas:

Eggplant Parmesan-Sliced eggplant breaded, baked and layered with provolone cheese and marinara sauce

Braised Beef Pappardelle-Pappardelle pasta served in a creamy tomato steak jus topped with tender braised beef and seasoned breadcrumbs.

Taylor Street Baked Ziti-Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and Parmesan.

Four-Cheese Ravioli-Ravioli stuffed with ricotta, cream cheese, mozzarella and provolone; served in a pesto alfredo cream sauce with a touch of marinara.

Mushroom Ravioli-Mushroom-stuffed ravioli baked in an asiago garlic cream sauce.

Mom's Lasagna-Pasta sheets layered with ricotta cheese, crumbled meatballs, Italian sausage and marinara sauce topped with provolone cheese.

Our Famous Rigatoni "D"-Rigatoni pasta, herb-roasted chicken, mushrooms and caramelized onions tossed in a Marsala cream sauce.

Johnny's Carbonara-Chitarra Pasta, Nueske's Bacon, Peas, Poached Egg

Pesto Perlini Mozzarella-Chicken ricotta meatballs, sun-dried tomatoes and Parmesan with hand-cut fettuccine.

choose two entrees (chicken or seafood)

Chicken Parmesan (LT)-Breaded chicken breasts baked with provolone cheese and marinara sauce.

Chicken Piccata (LT)-Chicken breasts sautéed with capers and lemon butter and served on a bed of sautéed spinach.

Chicken Marsala (LT)-Chicken breasts lightly floured and sautéed with mushrooms, onions and Marsala sauce.

Salmon Lemon & Herb-Filets of salmon with garlic and a white wine sauce served on a bed of spinach.

Parmesan-Crusted Tilapia-Tender white fish sautéed with Parmesan breadcrumbs, tomatoes, fresh sage and a lemon butter sauce; served on a bed of spinach.

Shrimp Fra Diavolo-A blend of tangy Diavolo sauce, sautéed shrimp, roasted garlic and crushed red pepper; served on a bed of hand-cut fettuccini

Fourth course

choose two mini desserts

Desserts (minis)

Tiramisu-Ladyfinger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and served with chocolate shavings.

Chocolate Zuccotto Bites-Chocolate cake bites with Sambuca chocolate mousse, iced with chocolate frosting and dusted with cocoa powder.

New York Style Cheesecake-New York style ricotta cheesecake topped with fresh berries and whipped cream.

Warm Apple Crostada-Granny Smith apples baked in a pastry crust dipped in cream and crystallized sugar; served with caramel sauce and a scoop of vanilla bean ice cream.

Gigi's Butter Cake-Brown butter vanilla glazed cake with a mascarpone cream and strawberry garnish